

# Virginia Green Application Wineries



[www.deq.virginia.gov/p2/viriniagreen/attractions.html](http://www.deq.virginia.gov/p2/viriniagreen/attractions.html)

**Wineries** are an integral part of Virginia’s tourism industry, and they depend upon clean water, air, and land to make their product. It only makes sense that wineries would want to do their part to help the environment. Luckily, there are literally dozens of opportunities for wineries to minimize their impact on the environment, just by making some simple, common-sense changes – and almost all of them can save your facility money. Many facilities are already doing a lot of these, and don’t even think of them as helping the environment.

Please take a few minutes to go through the items on this checklist and indicate any of the methods that you are already utilizing. Let us know what you are doing, and we will help you communicate to your customers the good things you are doing for the environment.

### How to Join - 3 Easy Steps

- 1) **Fill Out This Checklist.** Then, email or mail the completed applications to the Virginia DEQ at the address listed at the end of the application.
- 2) **Virginia Green Profile.** We will then draft a “profile” of your green activities from the information that you submitted to us on your checklist. Once you’ve approved of the language in the profile, you will officially be a **Virginia Green facility**, and your profile will go on our website and be searchable through the Virginia green tourism website: [www.Virginia.org/green](http://www.Virginia.org/green). You are required to post this profile in your tasting room or other areas where guests can read about your environmental commitments.
- 3) **Promote Yourself as Virginia Green.** We will mail you a *Virginia Green* certificate and window decals and encourage you to use the *Virginia Green logo* on your website, signage, and any printed materials.

### FACILITY INFORMATION

<b>Facility Name:</b>			
<b>Address:</b>			
<b>Website:</b>			
<b>Contact Name:</b>			
<b>E-Mail:</b>		<b>Phone:</b>	

**What type of facility are you?** Please provide a 1-2 sentence objective description of your facility. **This statement will be included on your profile.**

**Why did your winery decide to join Virginia Green?** Please explain in a few sentences why your facility is committed to pollution prevention. **This statement will be included on your profile.**

**Logo & 2 Pictures!** Please email us your logo and 2 pictures that you would like for us to include in your profile.

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**Core Activities** are the minimum requirements for Virginia Green. All facilities applying to be accepted into the program must indicate that they meet these general requirements. If you are unable to meet 1 or more of these requirements, or it does not apply to your operation, please provide additional detail below and these details will be considered during review. Make sure that any grey text field that is marked **(required for Virginia Green)** is filled in or your application will not be approved.

**We Pledge that we:** (click or mark **(X)** the box next to the techniques that your facility uses)

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**Recycle & Reduce Wastes.** Your winery must provide visitors with the *opportunity to recycle* aluminum cans, plastic and glass bottles, paper, or other disposable products purchased at the facility. We encourage the use of highly-visible and well-marked recycling containers in all visitor areas. In addition, it is expected that the winery recycle cardboard, plastic, paper, pallets, and any other materials that can be diverted from the landfill. In addition, you facility is expected to work reduce its overall generation of wastes.

**Minimize the use of disposable food service products.** Your winery is required to minimize the overall use of disposable food service products and maximize the use of food service products that are recyclable or compostable in the food service area. When disposable food service items are used, you are encouraged to use products that are made from bio-based or renewable resources, and to provide for the collection / recycling/ composting of food service items disposed of on the premises.

**Minimize of the Use of Pesticides / Herbicides / Fungicides and Fertilizers.** Your winery is required to have some sort of plan in place to minimize the use of chemical treatments associated with grape production. These plans should emphasize organics and less toxic substitutes, proper application training, and other practical measures that reduce the amount and toxicity of the chemicals used.

**Use water efficiently.** Your winery must have a plan in place and have taken steps toward reducing its water use.

**Conserve energy.** Your winery must have a plan in place and have taken steps toward reducing its energy use.

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Please provide additional detail about your greening activities. These will be included in your facility's Virginia Green "profile" that will appear on the Virginia Green website and be linked to your listings on Virginia.org. Please pay special attention to any requirements that are **highlighted**.

### Recycling – we pledge that we:

Have in place clearly marked recycling locations and/or containers in the tasting rooms, shops, and all other visitor areas. Please check the items that visitors to your facility are able to recycle: **(minimum 2 items required)**

- Glass bottles
- Plastic bottles
- Aluminum cans
- Paper
- Other:

OR  Are located in an area where a comprehensive recycling program is not feasible and have developed a written explanation of the recycling opportunities we do provide; staff is able to address the topic with guests. Please provide details:

Other items recycled by the facility:

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- Steel cans
- Newspaper
- Office Paper
- Printer/ copy machine toner cartridges
- Cardboard
- Fluorescent lamps (may be required by law)
- Batteries (may be required by law for NiCad and Lead-Acid)
- Electronics equipment – computers, etc (may be required by law)
- Other actions taken related to recycling:

Please identify your recycling vendor(s) or service (the company and/or local government that collects your recyclables) or provide a full explanation of how you recycle materials **(required for Virginia Green)**

**Waste reduction – we pledge that we (minimum of 3 required):**

- [Track overall solid waste costs](#)
- Have a [numeric goal](#) to reduce overall materials that go to the landfill

Fruit Production

- Sustainable Winegrowing Commitments
  - Use Organic Farming Principles (see [www.nal.usda.gov/afsic](http://www.nal.usda.gov/afsic))
  - Biodynamics ([www.demeter.-usa.org](http://www.demeter.-usa.org))
  - Other
- Locally-produced grape and materials. Details? \_\_\_\_\_

Production / Cellar Operations

- Maximized product recovery through line purging and vacuum applications
- Minimized shipping wastes by: \_\_\_\_\_
- Minimized bottle wastes by \_\_\_\_\_

Tasting Room / Food Preparation Areas (if applicable)

- [Recycle fryer grease](#)
- [Compost food waste and other compostables](#)
- Have an effective [food inventory control system](#) to minimize waste
- Use [cloth napkins](#)
- Use [reusable coffee filters](#)
- Use [non-bleached napkins and coffee filters](#)
- Provide [condiments, cream and sugar, etc. in bulk](#)
- Use [water pitchers to minimize the use of single-use bottles](#)

Restrooms

- Use [bulk soap dispensers](#) in public restrooms
- Use [high-efficiency hand-dryers](#)
- Purchase [recycled-content paper-towels and toilet paper](#)

Office

- [Remove facility and staff names from junk mail lists](#) when possible
- [Reuse scrap paper for notes](#)
- [Reuse or donate shipping and packing supplies](#) (peanuts, bubble wrap, etc.)
- Use [refillable pens and toner cartridges](#)
- Purchase [recycled paper with a high-percentage recycled content](#)
- Make [double-sided photocopies](#) and avoid making extra photocopies
- Use [electronic correspondence and forms when possible](#)

Buildings and grounds

- Use [green cleaning products](#) that are dispensed in bulk

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- Install [carpet with sustainable or recycled content and low-VOC adhesives](#)
- Use [reused building materials](#) or those from sustainable sources
- Use [latex low or no-VOC paints](#)
- [Re-use paint thinners](#)
- Properly [recycle and/or dispose of thinners and solvents](#) (required by law)
- Perform [preventative maintenance](#) on all appliances, HVAC systems, plumbing, and vehicles
- Use [integrated pest management](#) (IPM)
- [Minimize use of pesticides and herbicides in landscaping](#)
- Other actions taken to reduce solid waste:

### Minimization of disposable food service products– we pledge that we:

- Do not use any [disposable containers, dishware, cutlery, or cups](#)  
**OR**
- Use [disposable foodservice items that are made from bio-based, renewable materials](#) (corn, bamboo, potato starch, sugarcane, etc.)
- Use [disposable foodservice items that are made with recycled content](#)
- Use [disposable foodservice items that are recyclable](#) (in your area!)
- Use [compostable food service items and direct this material to available composting operations in your area](#)

Please list the disposable food service products that are used at your facility (**required for Virginia Green**)

### Minimize the use of pesticides, herbicides, fungicides and fertilizers

- Commitment to minimize overall use of pesticides, herbicides, fungicides, and fertilizers
- Training staff effectively to use said chemicals correctly and in proper applications
- Minimize use of pesticides through the use of “integrated pest management” (IPM) techniques - [www.epa.gov/pesticides/factsheets/ipm.htm](http://www.epa.gov/pesticides/factsheets/ipm.htm).
- Have a nutrient management plan that minimizes the use of fertilizers
- Use natural fertilizers instead of synthetics
- Use composted production materials for fertilizer
- Others specifics regarding your efforts to minimize use of pesticides, herbicides, fungicides, and fertilizers:

### Water conservation – we pledge that we (**minimum of 3 required**):

- [Track overall water usage and wastewater costs](#)
- Have established a [numeric goal to reduce water](#) consumption over time

#### Fruit Production

- Collecting wash-down water and using for irrigation
- Natural treatment of production wastewaters for irrigational uses
- Collection of stormwater runoff in retention ponds for irrigational use

#### Production / Cellar / Tasting Rooms

- Assessed production for water-conserving opportunities during cleaning procedures including cleaning of wash tanks, crush pads, barrels, receiving, storage, equipment, and floors.
- Perform [preventative maintenance](#) to stop drips and leaks
- Use [water-flow metering](#) to discover leaks and areas of high use
- Have installed:
  - [High efficiency dishwashers](#)
  - [Low flow faucets and showerheads](#) (use less than 2.5 gallons per minute)
  - [Low flow toilets](#) (use 1.6 gallons per flush or less)
  - [Waterless urinals](#)

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- [Composting toilets](#)
- [Automatic faucets or toilets in public restrooms](#)
- Use [microfiber technology mops](#)

Additional Outdoor Activities

- Have an effective [landscape management plan](#) which includes one or more of the following:
  - Utilizes [native species](#)
  - Utilizes [metering and rain gauges](#)
  - [Minimizes lawn areas](#)
- Have an effective stormwater management plan which includes one or more of the following:
  - [Rain gardens](#)
  - [Pervious pavement](#)
  - [Minimization of impervious areas \(paving, concrete, etc.\)](#)
- Have installed a [green roof](#)
- Have installed [cisterns](#)
- Have installed [rain barrels](#)
- Have installed [drip line irrigation](#)
- Maintain [vegetative buffers](#) around streams and ponds
- Use a [nutrient management plan](#) that minimizes the use of fertilizers
- Other actions taken related to water conservation & efficiency:

**Energy Efficiency – we pledge that we *(minimum of 3 required)*:**

- [Track overall energy bills](#)
- Have had an [energy audit](#) to identify efficiency opportunities within the past 12 months
- Have established a [numeric goal](#) to reduce energy usage over time
- Calculate the environmental impacts of the facility's energy usage by using a [pollution calculator](#)

Production / Cellar Operations

- Use caves or other underground facilities for wine storage and/or production
- Wine tanks are fully insulated.
- Temperature of wine holding tanks are controlled through a central thermostat system.
- Insulation of production lines to speed stabilization.

Tasting Rooms & Offices

Heating & Cooling

- Have [individual thermostats](#) for each room; ensure they are correctly adjusted
- Have installed [ceiling fans](#)
- Have installed [ENERGY STAR-rated windows and doors](#)
- Regularly perform [preventative maintenance on HVAC system](#)
- Have installed a [high efficiency HVAC system](#)
- Keep office doors and windows closed if HVAC system is on
- Have installed [geothermal heating and cooling](#)

Lighting

- Use [natural lighting](#)
- Use [lighting sensors](#) to turn on/off lights
- Use [occupancy sensors](#) to turn on/off lights
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed [high efficiency fluorescent ballasts and lamps](#) (T-5 and T-8)
- Have installed [compact fluorescent light bulbs](#) in all rooms and canned lighting
- Have installed [LED Exit Signs](#)
- Have installed [directional \(downward-facing\) lighting](#) in parking areas and other outdoor areas
- Have adopted a policy/practice to minimize the use of lighting during night cleaning

Appliances and electronic devices

- Use [ENERGY STAR qualified appliances](#) (commercial kitchens, heating and cooling, consumer electronics)
- Use [ENERGY STAR qualified office equipment](#) (computers, monitors, copiers, printers, etc.)
- Have adopted a policy/practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used
- Have joined ENERGY STAR's [Low Carbon IT Challenge](#)

Wine Shipping / Transportation-related energy use

- Considered the impact of shipping wines and worked with shippers to attempt to reduce fuel consumption / emissions. For instance, contracted with shippers who are part of EPA's Smartway (<http://www.epa.gov/smartway/>) program.
- Use [alternative fuel, hybrid-electric, or electric vehicles](#)
- Use vehicles with very high fuel efficiency. Please provide details:\_\_\_\_\_

Source of energy

- Generate electricity from [photovoltaic solar panels](#)
- Have installed a [solar water heating system](#)
- Generate electricity from a [wind turbine](#)
- Purchase [Green Tags or Renewable Energy Certificates](#) to support new renewable energy resources
- Purchase [Green Power](#) from utility
- Are an EPA [Green Power Partner](#)

Building construction and renovation

- Achieved [LEED certification](#) at the \_\_\_\_\_ level during the facility's construction
- Are working to or have achieved [LEED-EB \(existing building\) certification](#) through operational changes and renovations
- Earned the [ENERGY STAR label](#) for our building
- Other actions taken related to energy conservation & efficiency:

**Other Sustainability Actions** (such as purchase locally produced products and supplies, purchase organic or sustainably grown food, protect/ enhance wildlife habitat on property, educate customers about efforts to reduce our environmental impacts, etc.). **This statement will be included on your profile.**

**References & Resources:**

- *Winery Planning & Design*, Bruce Zoecklein, Virginia Tech's *Enology-Grape Chemistry Group*, Blacksburg, Virginia. Website: [www.vtwines.info](http://www.vtwines.info); contact 540 231 5325 or [donpww@aol.com](mailto:donpww@aol.com).
- *Reducing Wastes & Making Money, A Concise and Practical Guide to Pollution Prevention in Wineries*, Bruce Taylor, Enviro-Stewards, <http://www.enviro-stewards.com/Winery&BreweryPollutionPreventionProject.htm>.
- California Sustainable Winegrowers Alliance - <http://www.sustainablewinegrowing.org/aboutcswa.php>

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Complete this checklist and email it to us at [viriniagreen@deq.virginia.gov](mailto:viriniagreen@deq.virginia.gov)

You may also print the completed application and Mail it to:

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Virginia Green Program  
Virginia DEQ Office of Pollution Prevention  
PO Box 1105 Richmond, VA 23240-1105  
804-698-4172

Thank you for voluntarily committing to minimize your impact on the environment!

**Virginia Green** is a partnership program supported by

